

Craggy Range The Quarry

GIMBLETT GRAVELS VINEYARD
HAWKE'S BAY 2002

VARIETY

80% Cabernet Sauvignon, 15% Merlot,
5% Cabernet Franc

HARVEST DATA

Brix 23.5 - 24 average
Hand Harvested 100%

WINEMAKING

Whole Bunch No
Destemmed 100%
Fermentation Vessel Closed top Oak Cuvés
Fermentation Inoculated
Barrel Type French Oak
New Barrel % 100%
Maturation 20 Months
Fining Skim Milk
Filtration Unfiltered
Bottled Feb-05

WINE ANALYSIS

Alcohol	13.9	Residual sugar	Nil
pH	3.5	Acidity	6 g/l

TASTING NOTE

Intense vibrant, deep black/purple colours, almost opaque. Aromas of blackcurrants, ripe black plums hot stones and hints of aromatic cigar box and floral notes. The palate is intense and complex with currant and blueberry flavours. Coffee, dried herbs, mocha and fine leather notes add complexity

FOOD MATCH: Red meats, game dishes

CELLARING: Over 10 years

MARKETS: NZ, Australia

RELEASE DATE: 1-Jun-04

SINGLE VINEYARD SINGLE MINDED

www.craggyrange.com
